

BUTTERNUT SQUASH RISOTTO



Featuring Kettle Cuisine's Butternut Squash & Apple Soup

INGREDIENTS:

1 stick (4 oz)	Butter, plus 1 tbs
1	Medium onion, diced ¼ inch
1 cup	Arborio Rice
¼ cup	White Wine
1 ½ cups	Chicken Stock, warm
2 ¼ cups	Butternut Squash & Apple Soup, warm
¼ cup	Parsley
1/3 cup	Grated Parmesan Cheese, plus extra to garnish

METHOD OF PREPARATION:

1. In a saucepan, melt stick of butter and sauté onions until translucent.
2. Add rice and cook until slightly toasted, add wine.
3. Add 1 cup of chicken stock and let cook until most of the liquid has absorbed, add the remaining half cup of chicken stock.
4. When the rice has absorbed most of the stock, add a half cup of the soup at a time until the rice has absorbed most of the liquid.
5. Stir in parsley, remaining tablespoon of butter, and grated Parmesan cheese.
6. Garnish with more grated Parmesan or Parmesan curls.



To learn more please contact a Kettle Cuisine sales representative

617.409.1100 • sales@kettlecuisine.com • kettlecuisine.com

 VEGAN

 VEGETARIAN

 DAIRY FREE

 LOW FAT

 GLUTEN FREE